

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended). A process for treating meat, comprising:
providing an animal having respiratory and circulatory systems for said meat;
introducing a treatment gas through said animal's respiratory and circulatory systems into said meat until said treatment gas preserves said meat;

wherein said introducing step is performed using partially purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

2. (Currently Amended). A process for treating meat, comprising:
providing a live animal;
causing said live animal to inhale a treatment fluid, whereby said treatment fluid diffuses into the blood of said live animal, until said treatment fluid preserves said meat;

wherein said introducing step is performed using partially purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

3. (Currently Amended). A process for treating edible meat, comprising:
providing a meat bearing animal having a respiratory system respiring into blood of said animal;
exposing said respiratory system to a fluid containing gaseous smoke;

diffusing a compound in said gaseous smoke through said respiratory system into the blood of said animal, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat;

wherein said introducing step is performed using partially purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

4. (Currently Amended). A process for treating meat, comprising:

providing a live animal having a circulatory system;

dissolving a treatment gas into a liquid to form a dissolved treatment gas;

introducing said dissolved treatment gas into the circulatory system and circulating said dissolved treatment gas throughout said animal;

whereby said treatment gas preserves said meat for food;

wherein said introducing step is performed using partially purified smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

5. (Canceled).

6. (Previously Presented). A process according to claim 1, further comprising freezing said animal whole.

7. (Previously Presented). A process according to claim 1, further comprising freezing said meat.

8. (Previously Presented). A process according to claim 1, wherein said providing step is performed with an animal having blood that contains hemoglobin, and wherein said introducing step is performed using a gas that contains carbon monoxide;

whereby said carbon monoxide diffuses into the blood of said animal and binds with said hemoglobin, forming COHb;

said blood containing COHb flows through the circulatory system into said meat and COMb is formed.

9. (Previously Presented). A process according to claim 1, further comprising: performing said introducing step until said gas kills or sedates said animal for harvesting.

10. (Previously Presented). A process according to claim 1, wherein said introducing step is performed using an animal comprising seafood.

11. (Previously Presented). A process according to claim 1, wherein said introducing step is performed using an animal comprising fish.

12. (Canceled).

13. (Previously Presented). A process according to claim 11, wherein said fish is selected from the group consisting of salmon, tuna, or tilapia.

14. (Previously Presented). A process according to claim 1, wherein said providing step is performed with an animal that has gills and wherein said animal ventilates water through said gills.

15. (Canceled).

16. (Canceled).

17. (Previously Presented). A process according to claim 1, wherein said introducing step is applied by mass-treatment of groups of said animals.

18. (Currently Amended). A process ~~according to claim 1,~~for treating meat,
comprising:

providing an animal having respiratory and circulatory systems for said meat;

introducing a treatment gas through said animal's respiratory and circulatory systems into
said meat until said treatment gas preserves said meat;

wherein said introducing step is performed using gas derived from raw smoke, and
wherein water and said animal's membranes act to super-purify said smoke preventing smoke
flavor from being imparted to said meat.

19. (Canceled).

20. (Previously Presented). A process according to claim 1, wherein said introducing
step is performed by pumping said gas through said circulatory system by a heart;
further comprising bleeding said animal before said heart stops pumping.

21. (Canceled).

22. (Canceled).

23. (Canceled).

24. (Previously Presented). A process according to claim 14, wherein said
introducing step is performed by entraining said gas in water, whereby a portion
of said entrained gas is dissolved in said water, and whereby said water inspires
during said ventilating.

25 – 102 (Canceled).

103. (New). A process for treating meat, comprising:

providing a live animal;

causing said live animal to inhale a treatment fluid, whereby said treatment fluid diffuses
into the blood of said live animal, until said treatment fluid preserves said meat;

wherein said introducing step is performed using gas derived from raw smoke, and
wherein water and said animal's membranes act to super-purify said smoke preventing smoke
flavor from being imparted to said meat.

104. (New). A process for treating edible meat, comprising:
providing a meat bearing animal having a respiratory system respiring into blood of said
animal;
exposing said respiratory system to a fluid containing gaseous smoke;
diffusing a compound in said gaseous smoke through said respiratory system into the
blood of said animal, whereby said compound flows into said meat;
whereby said gaseous smoke preserves said meat;
wherein said introducing step is performed using gas derived from raw smoke, and
wherein water and said animal's membranes act to super-purify said smoke preventing smoke
flavor from being imparted to said meat.

105. (New). A process for treating meat, comprising:
providing a live animal having a circulatory system;
dissolving a treatment gas into a liquid to form a dissolved treatment gas;
introducing said dissolved treatment gas into the circulatory system and circulating said
dissolved treatment gas throughout said animal;
whereby said treatment gas preserves said meat for food;
wherein said introducing step is performed using gas derived from raw smoke, and
wherein water and said animal's membranes act to super-purify said smoke preventing smoke
flavor from being imparted to said meat.

106. (New). A process for treating meat, comprising:

providing an animal having respiratory and circulatory systems for said meat;

introducing a treatment gas through said animal's respiratory and circulatory systems into said meat until said treatment gas preserves said meat;

wherein said introducing step is performed using gas derived from raw smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

107. (New). A process for treating meat, comprising:

providing a live animal;

causing said live animal to inhale a treatment fluid, whereby said treatment fluid diffuses into the blood of said live animal, until said treatment fluid preserves said meat;

wherein said introducing step is performed using gas derived from raw smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

108. (New). A process for treating edible meat, comprising:

providing a meat bearing animal having a respiratory system respiring into blood of said animal;

exposing said respiratory system to a fluid containing gaseous smoke;

diffusing a compound in said gaseous smoke through said respiratory system into the blood of said animal, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat;

wherein said introducing step is performed using gas derived from raw smoke, and wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.

109. (New). A process for treating meat, comprising:

providing a live animal having a circulatory system;

dissolving a treatment gas into a liquid to form a dissolved treatment gas;

introducing said dissolved treatment gas into the circulatory system and circulating said dissolved treatment gas throughout said animal;

whereby said treatment gas preserves said meat for food;

wherein said introducing step is performed using gas derived from raw smoke, and

wherein said animal's membranes act to super-purify said smoke preventing smoke flavor from being imparted to said meat.